



“The king of all wines”

**VINO NOBILE DI MONTEPULCIANO D.O.C.G.
2010**

***Denominazione di Origine Controllata e Garantita
(Certified and Guaranteed Denomination of Origin)***

*One of the leading Italian wines that have put
Tuscany on the wine world map.*

*“Nobile” was **the first Italian wine** to display the
neck-strip of the Denominazione di Origine
Controllata e Garantita (D.O.C.G.).*

*According to D.O.C.G. rules, the vineyards must sit
on the hills **around the town of Montepulciano**, 820–
1968ft (250–600m) in altitude.*

*The wine's leading role is played by **Prugnolo
Gentile**, which is the local name for Sangiovese
Grosso and the same variety used in an equally
prestigious Tuscan red wine, Brunello di Montalcino.*

*The ageing period must be a minimum **36 months**;
they must spend at least 30 months Large Oak Barrels
and 6 months in bottle.*

*“Nobile” is also known for its medium body, firm
tannins and bright acidity, making the wine
particularly age-worthy (between eight and 15 years
for the standard wine, and up to 20 years for the
Riserva).*



Vino Nobile di Montepulciano D.O.C.G. 2010

Technical sheet

- **Grape varieties:** Sangiovese (90%) and Canaiolo (10%)
- **Production Area:** Montepulciano – Siena
- **Yield per hectare:** 80 quintals grapes equivalent to 56 hl. wine
- **Altitude of vineyards:** 250/450 m above sea level
- **Soil type:** Autochthonous, medium texture
- **Training System:** Guyot and spurred cord
- **Plant Density:** 2500/4500 vinestocks per hectare
- **Vinification:** separation of grapes from stalks and pressing; fermentation at controlled temperature followed by maceration, 10-12 days in total;
- **Fermentation vats:** stainless steel vats
- **Fermentation temperature:** 26-28° C
- **Maturation:**
 - Aged 2 years in large 35-85 hl Slavonic durmast barrels.
 - Refinement in bottle for at least 6 months.
- **Aging capacity:** 4-6 years
- **Characteristics of the wine:**
 - **Color** - vivid ruby red with pleasant violet hues
 - **Bouquet** - fresh and wide, persistent in the fruity notes. With age it releases scents of spices typical of this species of vine
 - **Taste:** good freshness and tannin-acid balance, fruity notes of red berry fruits and jam as suggested by the bouquet. Good structure and savouriness
- **Ideal service temperature:** it's best to decant the wine and serve it at a temperature of 16°-18° C
- **Food Pairing:** any kind of roasted meat including game, and stewed meat, Good with medium-aged cheese